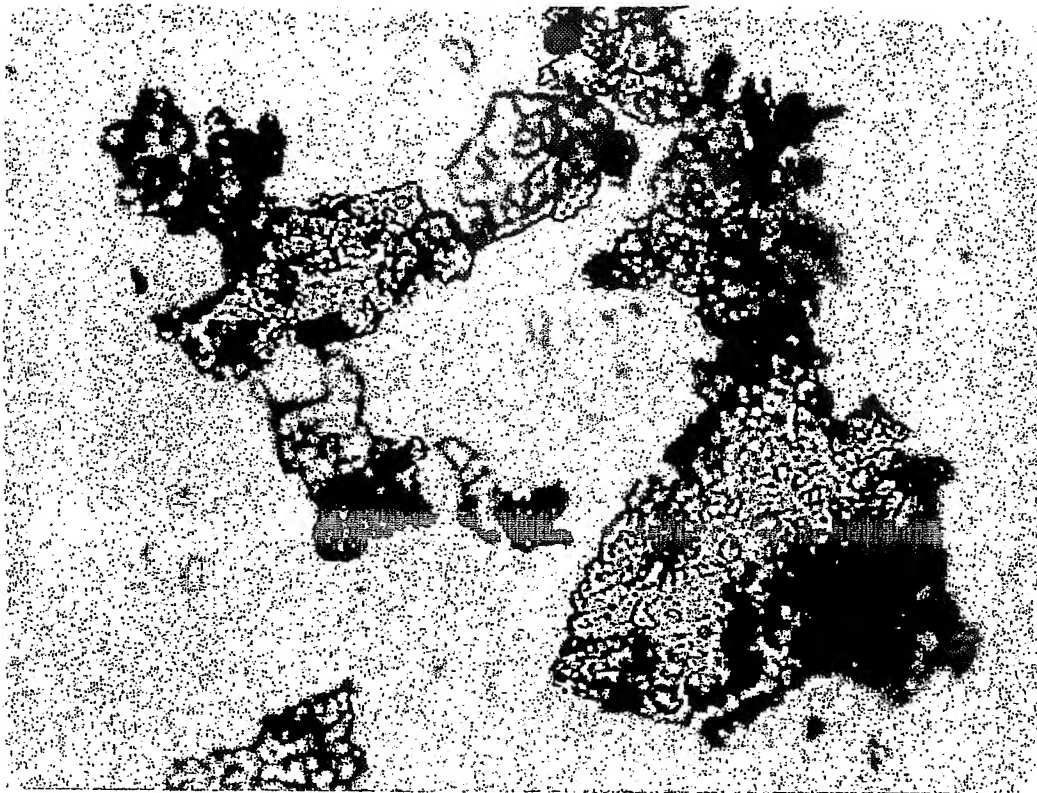


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FIG. 1

Present invention			JPA 1984-210861	
Soybeans			Soybeans	
Selection/ Peeling				
	Whole soy milk for a soybean milk product	Whole soy milk for a soybean curd product		
Soaking	1~10 min. 60~90°C	1~10 min. 60~90°C	Soaking	Over 12 hrs. 5~30°C
Milling (adding water)	20~30°C	90~98°C	Milling (adding water)	Room temp. 0.1~500 $\mu\text{m}$
Heating/ Cooling	90~100°C 3~7 min.	55~65°C 3~7 min.	Heating	0~100°C less than 10 min.
Micronization I	600 bar	500 bar / 500 bar	Micronization	400~1000 bar Vegetable oil, emulsifying agent
Micronization II	700 bar	600 bar / 600 bar		
Micronization III	800 bar	800 bar / 700 bar	Whole granular soybean milk	
Micronization IV	800 bar	800 bar / 800 bar	Whole granular soybean milk product	
Micronization V	800 bar	800 bar / -		
Whole soybean milk	25~35 $\mu\text{m}$	30~40 $\mu\text{m}$		
Soybean milk product				

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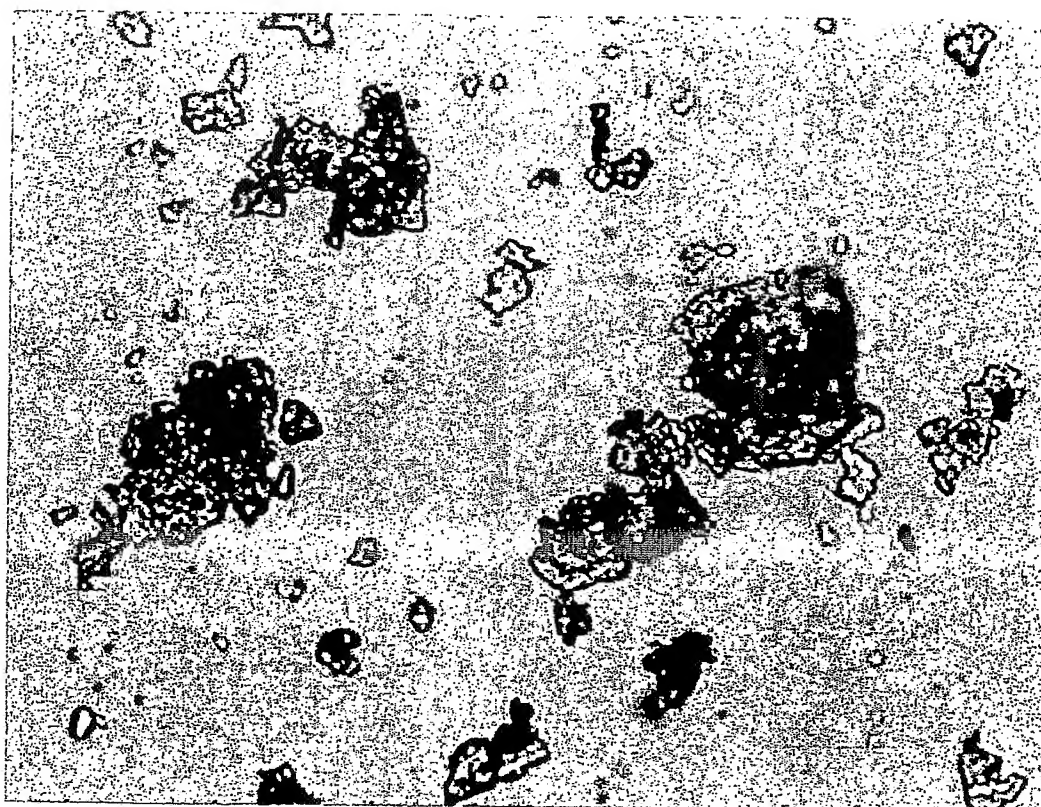
FIG. 2A



10  $\mu\text{m}$

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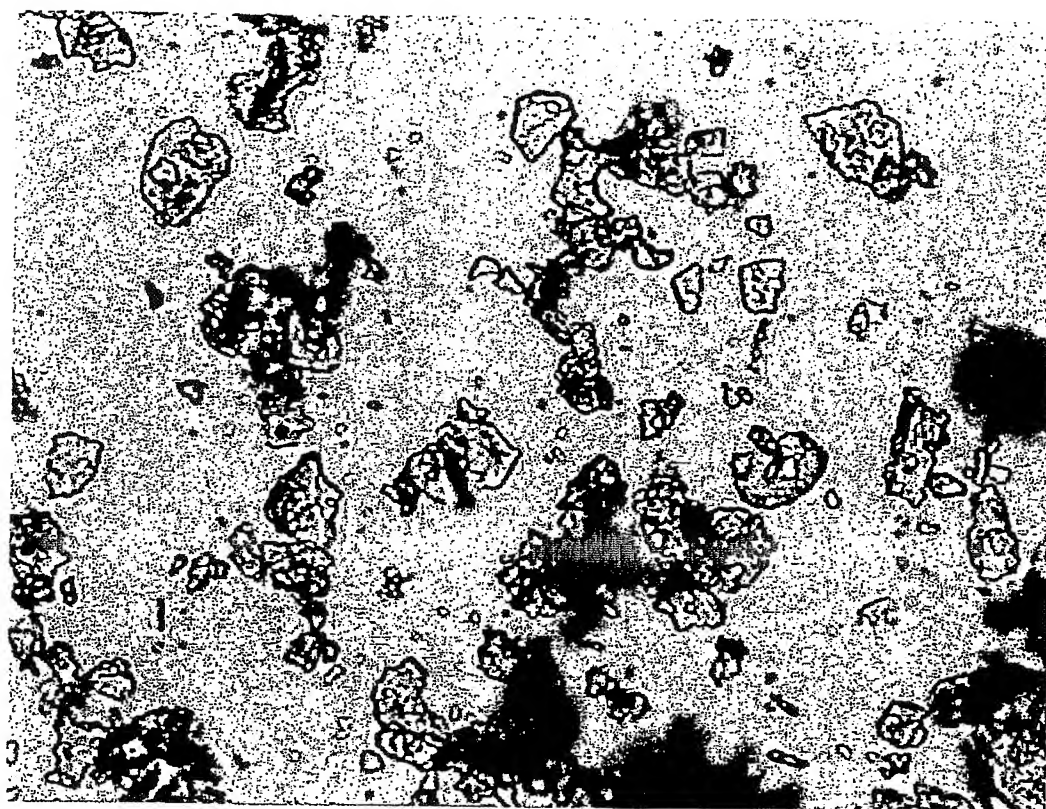
FIG. 2B



10 μm

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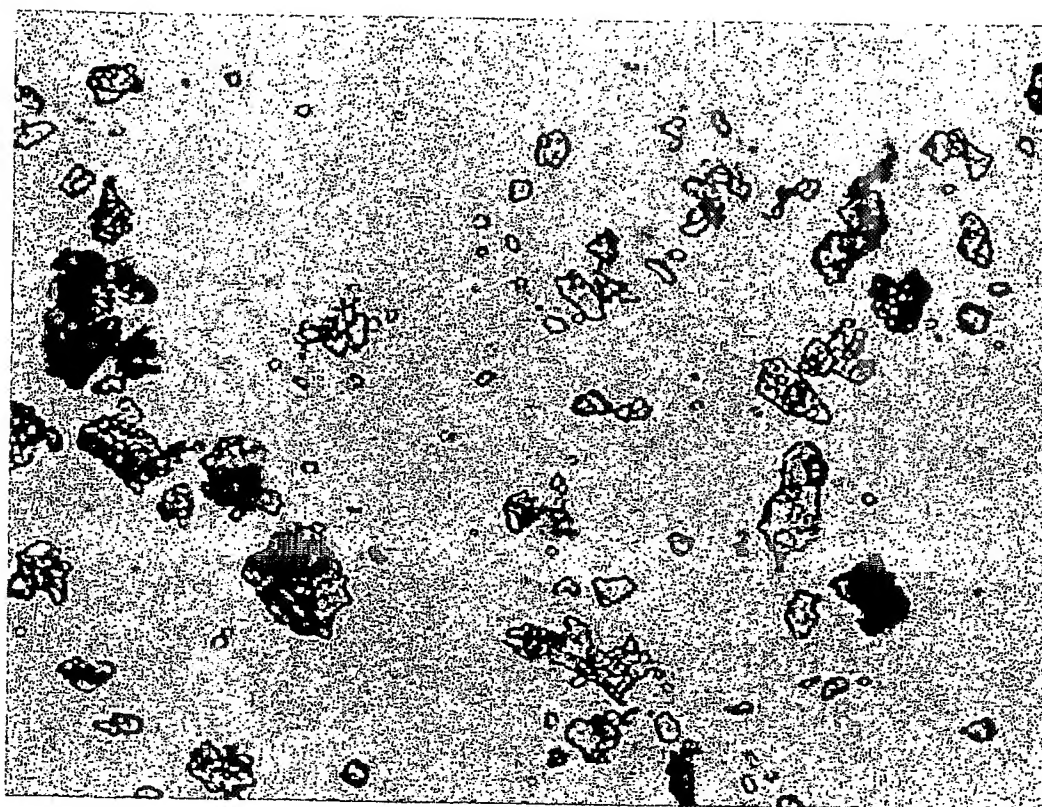
FIG. 2C



10  $\mu\text{m}$

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FIG. 2D



10  $\mu\text{m}$

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FIG. 3